

Pistachio Nutty Goji Bread

(Mauripan Instant Yeast & Finetex)



	Plain Dough	Green Tea Dough
	Weight (gm)	Weight (gm)
<i>Ingredients A</i>		
Bread Flour	1000	1000
Sugar	130	130
Salt	16	16
Mauripan Instant Yeast	15	15
Finetex	10	10
Green Tea Powder		
<i>Ingredients B</i>		
Milk	350	350
Water	320	320
<i>Ingredients C</i>		
Butter	100	100
<i>Ingredients D</i>		
Goji Berry	150	150
Pistachio	150	150



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1. Dry mixing ingredients A at low speed for about 1 min.
2. Add in Ingredients B into the mixing bowl. Mix for 8 mins or until the “clean bowl” is observed.
3. Add in the butter. Mix until the dough is well-developed (7 - 8 minutes).
4. Rest the dough for 10 minutes. Divide the dough into 100g and 60g.
5. Round and rest the dough for 5 mins.
6. Flatten out the 100g plain dough. Then flatten 100g green tea dough and place it on top of the plain dough. Roll out into a cylinder dough shape. Place it into the baking tin.
7. Take 2 plain 60g dough and roll into long strips. Repeat for green tea dough. Pleat the 4 strips and place on top of the cylinder dough in the baking tin.
8. Proof the dough at 38°C, 85% RH for about 75 mins.
9. Bake at oven 170°C (Top); 195°C (Bottom) for about 35mins.

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